

What Kings and Queens Like for Dinner

Loin of Lamb or Mutton.

Bone it and stuff it with the following stuffing, which is made of bread crumbs, salt, pepper, parsley, a little thyme, pepper and salt, and one egg. Then roll it, and either braise or roast it. Serve it with a rich brown sauce and some kidneys if liked.

Porterhouse Steak.

This steak is cut from the middle of the sirloin about two to three inches thick. It must be very tender. Butter and grill it a nice dark brown on each side, and leave it a little underdone in the center. When cooked, dish it like a steak with some small braised onions and small potatoes, both sautéed in butter. Put a very little demi-glaze over the steak, but no other gravy. Serve horseradish or horseradish sauce with it.

Beefsteak Russe.

One pound of fresh fillet of beef chopped fine, add three ounces of fresh butter, salt, pepper and chopped parsley. Make up the mince into flat rounds. Egg and bread-crumbs them and fry in butter. The sauce, served separately, is Colbert, made of glaze, parsley, lemon juice and butter—can be served with macaroni.

Kidneys Cooked in Their Fat.

Take three fresh sheep's kidneys, without removing their fat, cut into rounds about half an inch in thickness. Dip them in cream and season, then dip them into flour, and fry in bacon fat a golden brown on each side. Serve very hot on rounds of toast or fried bread.

Sauce a la Wombwell.

One stick horseradish grated, two ounces red currant jelly melted, one tablespoonful mixed mustard, the grated rind and juice of two oranges and one lemon, one tablespoonful of white vinegar. Mix together and serve.

Souffle of Spinach.

Two pounds of spinach blanched and braised in butter for one hour. Then prepare two ounces of butter, two ounces of flour and two ounces of Parmesan cheese. Put the butter into a stewpan to melt, then add the flour and about half a pint of milk. Let it boil, add the cheese and season to taste. Then add the spinach and the yolks of three eggs (fresh). Whip the

New Cook Book by the Countess of Dudley Reveals the Favorite Recipes of Royalty and Fashionable Europe.

THE King of England's favorite dish for breakfast is kidneys cooked in their fat jackets; the Czar of Russia is quite contented if he has Indian curry set before him three times a week for luncheon; the late Queen Victoria loved the lobster cutlets that have been named in her honor; Queen Victoria of Spain's choice dish is roast rabbit in hot cream, while the young King Alfonso smacks his lips when there is placed before him Majesty a succulent trout cooked a la montagnarde.

Georgiana, the Countess of Dudley, who is as famous in England for her cooking and dinners almost as much as for her beauty, has spent years collecting recipes from all the great tables of Europe. It is a very remarkable and exhaustive collection, and it has just been published by Edward Arnold, of London. It is called the Dudley Recipe Book.

whites very stiff and add them very gently. Bake in a good oven and serve immediately.

Sauce Hollandaise.

Make first melted butter, then get one yolk of egg and half a gill of cream, which make hot; keep stirring—it must not boil. When hot add the melted butter. Flavor with tarragon, chili and elder vinegars. This is supposed to be for one person.

Ham.

Boil the ham till well cooked. Take it out of the water and drain till cold. When cold remove the outside skin and make slight incisions in the fat on the top of ham with a knife. Sprinkle three or four tablespoonfuls of powdered moist sugar over the top of the ham. Roast in oven for twenty minutes, basting about every five minutes with a pint of cooking sherry. Remove from

Sauce Tartare.

Boil one egg hard, take the yolk when cold and pass through a hair sieve. Mix the raw yolk of another egg with the yolk passed through the sieve; then add salad oil very gently and stir till it becomes thick. Then add tarragon and chili vinegars to taste. Be careful not to stir it too quickly.

Salad Dressing.

Take the yolks of two fresh eggs entirely free from the whites, with a dessertspoonful of French mustard, and stir until amalgamated. Gradually to this add drop by drop Lucca salad oil, about a fourth of a wine bottle; to this add a few drops of Worcester sauce, tarragon and vinegar, castor sugar and

salts. Finally add half a pint of cream. Placed in a stoppered bottle, this will keep for a month or longer.

Green Peas a l'Allemande.

Take a quart of small fresh green peas. Put them in a saucepan with two lettuce chopped very fine, a piece of fresh butter the size of an egg, a little salt, pepper, nutmeg, a piece of sugar the size of a nut, a whole onion and a little very good consommé. Boil all these ingredients together for one hour, then take out the onion, and at the moment of serving the dish mix in a tablespoonful of flour and a little fresh butter. Serve very hot.

Spinach in Branch.

Take one pound of good young Spring spinach. Blanch it in water in the usual way. Strain off the water well until it is dry. Lay it in a dish in small bunches. Put a little fresh butter over it and serve very hot.

Coffee Cream.

Take half a pint of strong, fresh-made coffee and keep quite hot in a bain marie. Mix with it three yolks of eggs, three ounces of castor sugar and half an ounce of French gelatine. Put the gelatine into a stewpan and mix in the contents of the bain marie until the gelatine is dissolved. Then pass through a strainer, and when cold, but not set, add half a pint of whipped cream and chill this on the ice.

Sandwiches.

Take some boiled ham—free it from fat and sinew. Pound it in a mortar tender and smooth—add four ounces of fresh butter, six peppercorns, and a grate of nutmeg. Pass through a wire sieve and make your sandwiches from this.

Eggs a la Suisse.

Break a very fresh egg into a cup (or small pan made for the purpose), sprinkle over it a pinch of salt and pepper. Pour over it enough rich milk or thin cream nearly to cover the egg. Place it in the oven to poach for three or four minutes and serve quickly. A very little Parmesan cheese sprinkled over the egg before the milk is added is considered by some to be an improvement.

Soup and Fish

Cream of Barley.

Place one quart of light veal and chicken stock on the fire to boil. Mix up two tablespoonfuls of cream of barley with a little new milk, add this to the boiling soup, stirring it in while it boils, for a few minutes, then add one gill of thick cream, and strain. Serve with some French barley, which has been cooked, and added to the soup.

Veal Broth.

Boil gently four pounds of knuckle veal until all the good is out of the meat. Strain it and add one handful of rice. Let this cook in the broth. Add at the last minute a little chopped parsley, which has previously been scalded, season the broth with salt and pepper and serve.

Mutton Scotch Broth.

Take three scrags of mutton. Boil in cold water with onion, carrot, turnip, parsley, a stick of celery and a little salt. Take care to take the scum off as it rises. Boil till all the strength is out of the meat, then strain and remove all fat.

Place again on the fire with finely cut vegetables—leek, carrot and turnip—and two handfuls of pearl barley. Boil gently till cooked, add a little finely chopped parsley and some cutlets or pieces of boiled mutton. The barley must not be washed.

Crema Duchesse Soup.

Take a good stock of white meat—such as chicken or veal. Make a puree of green peas. Have ready some shredded sorrel and lettuce cooked in a little butter. Make the stock hot, adding the puree of peas. Pass all through a tammy (a straining cloth) and return to the fire. Add one gill of cream and the shreds of sorrel and lettuce. Serve with croutons.

Cream of Lettuce.

Take some cabbage lettuce, wash them well and cut them up. Let them cook in a little butter and a little mixed vegetable—carrot, leek and onion. When all is tender pass through a tammy and return to the fire. Add one gill of cream and a few shreds of lettuce. Serve with croutons.

Oysters a la New Club.

Take twelve nice sized oysters and beard them, also removing the small round hard substance. Then have some fresh bread crumbs mixed with some fine chopped parsley, roll the oysters well in the crumbs, then take an iron skewer and run the whole of them through the center, and lightly grill them. Season with a little pepper and salt to taste. Have ready some nice fried croutons cut into the size of a half dollar. Put one or two—not more—oysters on to each. Dish them with fried parsley in the center and serve very hot as an entree or as a savory.

Oyster Gratin.

Put them in a stewpan and allow them just to come to the boil—sufficient to kill any germs—but not enough to allow the oysters to get hard. Strain them and lay two oysters on each of their own shells, which have been well cleaned and scalded in boiling water. Put over the oysters a few gratin bread crumbs which have been fried in butter. Place five or six shells on each plate, and serve one plate to every guest at the commencement of dinner.

Coquilles of Oysters.

Put twelve oysters in a stewpan with their liquor. Then put them on the fire just to boil up. Skim this well and then strain and beard the oysters and put them aside. Put into a stewpan a piece of fresh butter about the size of a walnut; mix in a dessertspoonful of flour, when it is well worked, pour in very carefully the liquor from the oysters, adding a very little new milk and the yolks of two eggs. Then put in the oysters and mix all lightly together. Fill your two coquille shells,

and over the top put some bread crumbs and two or three very small pats of fresh butter to help the gratin. Put the shells into a rather sharp oven and serve very hot.

Lobster au Gratin.

Take one medium sized cooked lobster, cut the shell in half, and add the head. Take out the meat, reserving the four pieces of shell. Chop the lobster very fine. Make a creamy Bechamel sauce, season it with pepper and salt. Add a little live sparrow passed through with butter to color. Stir in the fish. Place over the fire for a few minutes. Add two tablespoonfuls of thick cream, and when all is well mixed fill in your shells and sprinkle them over with bread crumbs. Add some small pieces of butter on the top and place them in the oven to gratin. Serve with fried parsley very hot for lunch.

Lobster Cutlets—Victoria.

Remove the meat from a well-cooked lobster. Cut it into small pieces. Make a good lobster sauce with cream. Place the pieces into it and season with salt, cayenne, a little cooked chopped mushroom, onion and parsley. Cook it all together, stirring it well. Turn it out of the pan and let it cool. Make it into rissole cutlets, dip in butter and bread crumbs and fry. Serve the cutlets with fried parsley in the center.

Trout a la Montagnarde.

Clean the fish for an hour in cold water. Then boil it on a brisk fire in a pan in which you have poured a bottle of hock or moselle with three onions, a bouquet of herbs, six cloves, a very little eschalot—garlic is the true thing—a few bay leaves and some butter well worked up with flour. Take out the onions and herbs and serve the fish in the remainder of the liquor, adding some scalded parsley.

Filets of Sole Monte Carlo.

Line the bottom of a gratin dish with nicely seasoned spinach, then lay on the top of the spinach as many filets as you require. Make a thin rich Bechamel sauce with plenty of cream. Sprinkle the fish with a lot of grated cheese (Parmesan). Pour the sauce over it and sprinkle another layer of Parmesan cheese. Put three or four tiny bits of butter on the top and bake a nice brown color.

Trout or Whittings Menniere.

Butter a dish and put your trout or whiting in it. Season with salt, pepper and a little lemon. Cover with a buttered paper, cook it in the oven. When sufficiently cooked remove the skin on both sides. Put it back on to the dish in which the fish has been cooked. Add a little meat glaze. Let it boil and take the meat from the fire. Add butter by little bits, stirring the sauce with a spoon. Add a little lemon and chopped parsley, pour this over the dish and serve.

For Kipperd Salmon.

Coarse salt and brown sugar in equal proportions, a teaspoonful of ground saltpeter to a fish about sixteen or eighteen pounds weight, a little less or more according to size of fish. Let it lie on the fish for two days and two nights at least, then stick fish and hang up to dry, but not before a strong sun.

Salmon Pie.

Take slices of raw salmon half an inch thick. Put coarse black pepper between them and a pinch of salt. Cover with pie crust—bake and eat cold.

Little Mary went into the country on a visit to her grandmother. Walking in the garden, she chanced to spy a peacock, a bird she had never seen. She ran quickly into the house and cried out, "Oh, grandma, come out and see. There's an old chicken in full bloom."

"Don't court trouble." "No; court a girl and the rest will take care of itself."—Boston Herald.

Game and Meats

Chicken Pie.

Take one good fowl and cut it into neat joints—four hard boiled eggs, six chicken livers, a little chopped parsley and a little chopped fresh mushroom. Take a deep pie dish and line it with thin slices of streaky bacon, then put in, in layers, the chicken and different things until the dish is full, then pour in some good chicken stock. Lastly, cover it with slices of bacon, and a crust made of good puff paste. Bake for two hours, run off the gravy and remove the fat, then return the gravy and serve.

Chicken a l'Americaine.

Take a young fowl and stuff it with a stuffing of bread crumbs lightly cooked in butter—with pounded sage, some beef suet and seasoning, and the yolk of one egg to bind. Wrap the fowl in lemon juice and roast it. Serve the fowl with slices of grilled bacon and a good bread sauce made with cream.

Rabbits a la Creme.

Truss a pair of young rabbits. Soak them in milk and water to keep them white, drain and dredge them over with flour, pepper and salt. Baste well with butter. When nearly cooked add half a pint of cream to the butter you have heated with. Dredge over with flour till it forms a crust. Dish and pour the hot cream round.

Indian Curry.

Take three large Spanish onions, chop them very fine, put them into a vegetable pan to fry in oil. Let them brown. When cooked add one pint of milk and one pint of cream and a little lemon juice. Cook all together until ready to pass through the wire sieve. When this is done add two tablespoonfuls of the best Indian curry powder and half a small teaspoonful of tamaric powder. Mix well and return it into the same pan. Then place your joints or pieces of chicken in the same and let it cook gently, skimming off the oil as it rises. Season to taste and serve with boiled rice in a separate dish. This curry is good either hot or cold. The rice should be carefully boiled and drained so that each grain is separate.

How to Make Good Cutlets.

Make a nicely-shaped cutlet by taking the meat of two cutlets in one bone—see that they are very tender. Dip them in butter and bread crumbs, and grill before a clear open fire. Serve on a silver grid—roasting this, on a napkin. Serve them very hot.

Grouse or Game Souffle.

Take the breasts of two birds or equivalents that have been cooked, pound them in a mortar with two ounces of fresh butter and a very little core of onion. Rub this through a sieve and add four eggs, the white beaten up to a white froth. Season lightly with salt and a little cayenne pepper. Twenty minutes will bake this in a quick oven. To be served as hot as possible.

Split Partridges.

Split the partridge, pepper well, dip in oil (plenty of it), and boil it. Melt a little butter in a plate, rub the partridge well in the butter, and serve between two plates.

Hot Cooked Tongue.

Take a smoked tongue and soak it in cold water for twelve hours—then place it in a pot to boil, cover it with water, adding one carrot, one faggot, two onions, two cloves and a few peppercorns. Let this boil for three and a half hours, then remove the tongue from the liquor, skin it and trim the rest of the tongue. Glaze it, and serve with hot cherry sauce, which should be made as follows:

Cherry Sauce for Hot Tongue.

One tablespoonful of red currant jelly—melted—one wineglass of port wine, one of claret, a little whole Lucknow chutney, two large spoonfuls of brown sauce, the juice of three oranges and of one lemon, and a little cayenne pep-

per—boil all together for half an hour—when reduced to one-half the quantity, strain through muslin and add some stoned bottled cherries, put it in a sauce-boat and serve hot with the tongue.

Veal Chops.

Beat some chops flat. Smash the yolk of a hard-boiled egg and mix with it some sweet herbs, grated bread, salt and pepper. Cover the chops with this and put each chop in a clean, well-buttered paper. Broil them over a clear fire, turning them often; remove the papers, cover the chops with carefully mashed potatoes, bind together with eggs, fry in hot oil to a delicate brown.

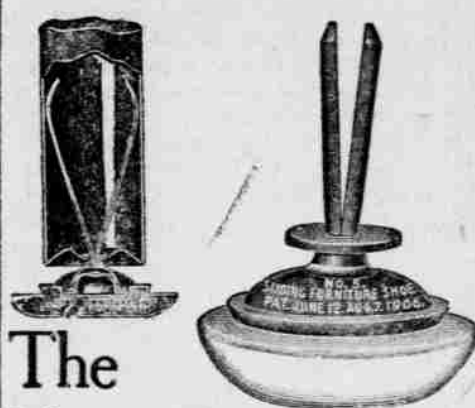
Tournedos of Mutton.

Take a tender loin of mutton, cut it into fillets about one inch thick, with the fat left on them, flatten them a little with a cutlet bat, trim into a neat round fillet, dip them in warm butter and grill them. Fry some thin rounds of bread and place one of these under each fillet when serving—with some small strips or round balls of potatoes which have been sautéed in butter.

Deviled Quails.

Bone the quails as you would for a gelatine or chicken; beat them lightly to flatten them, then sauté them one side of their skin for two minutes, then turn them and sauté them again for one minute. The quails by this means are almost cooked, and in grilling them they finish cooking. To devill them use melted butter with English mustard and Worcester sauce, and serve them with a sauce brunoise mixed with vinegar, eschalot, Harvey, Worcester. Pass through a muslin and serve separately.

For Furniture



The New Sliding Shoe

Sole Agents for Hawaii:
COYNE FURNITURE CO., LTD.

Leroy Henry MASSEUR

FIFTEEN YEARS' EXPERIENCE.
PHONE 411.

WANT A WIRE BED?

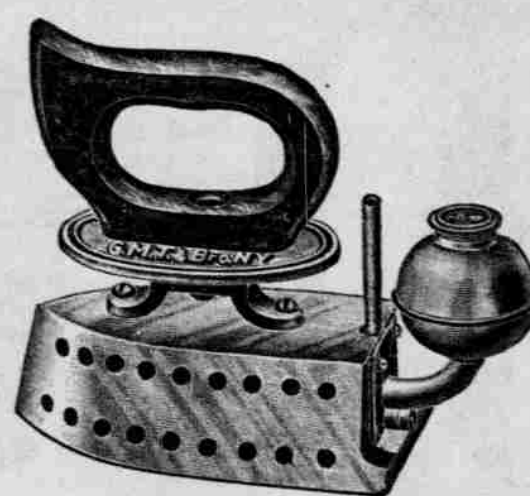
GO TO
HONOLULU WIRE BED CO.
KAPIOLANI BUILDING.

MUSIC MUSIC

Hawaiian Music and Hawaiian Instruments—a large stock to select from.

Wall, Nichols Co., Ltd.
Port and Merchant Sts.

ALCOHOL IRONS



3 lbs
\$3.50
6 lbs
\$4.50

The quickest, smoothest, simplest and most ECONOMICAL flatiron made. Can be carried anywhere and is always ready. DOES DOUBLE THE WORK OF AN ORDINARY IRON. Free from smoke and odor, and leaves no soot or ashes on the clothes.

E. O. HALL & SON, Ltd.

HOUSEHOLD DEPT. TAKE ELEVATOR.

Vacation Days Are Near

AND TIME FOR WALKING SHOES.

We call your attention to our No. 465 Woman's Tan Willow Calf Walking Oxford—made on a comfortable though graceful last, with a low military heel. It is an ideal shoe for summer wear. PRICE \$4.00.

Manufacturers' Shoe Co., Ltd.

1051 FORT STREET PHONE 282

'PHONE 45

TODAY FOR A TENDER, JUICY RABBIT, A LEG OF MUTTON, OR A ROAST OF BEEF. THERE IS SOMETHING GOOD IN THESE.

Metropolitan Market

W. F. HEILBRON, Prop.



Decoration Day Special

Trowels (garden size).....15c
Cemetery Vases, tin with pivot....40c
Cemetery Vases, enameled.....50c
Cemetery Vases, terra cotta.....50c
Jardinieres.....75c

W. W. DIMOND & CO., LTD.

53-55-57 KING STREET.

MEN'S SHIRTS

Superior quality at lowest prices.
Former price 50 cents Now 25 Cents.
Former price 60 cents Now 30 Cents.
Former price 80 cents Now 50 Cents.
Former price \$1.25 Now 75 Cents.

AND WE HAVE NEW TIES TO GO WITH THEM.

L. AHOY,

Nuuanu Avenue, below Hotel St.

Butterfly Cake

Old-Fashion

Ginger Bread

Washington Pie

Salesroom: Fort Street, next to Culman's.

Only a few of the dainties fresh daily at

German Bakery

Little Jean's parents were enthusiastic bridge players, and Jean was more or less familiar with the sight of cards. At Sunday-school one day the teacher had been giving a talk on David. Finally she held up a little colored print of David dressed in royal robes and asked, "What child can tell me who this is?" Out of the silence piped little Jean's voice: "I think it's a king, but it may be a jack!"